

# TOWNHOUSE

HOT · FRESH · DETROIT · FLAVOR

# BRUNCH

BIRMINGHAM MI · 2017

## ADULT LIBATIONS

<b>BLOODY MARYANNE</b> Townhouse Spicy Bloody Mix / Tito's Handmade Vodka	<b>12</b>	<b>TOWNHOUSE MIMOSA</b> Sparkling Wine / Orange Juice / Luxardo Cherry	<b>10</b>
<b>THE GREAT WHITE BUFFALO</b> TWS Single Barrel Whiskey / Bourbon Cream / Cold Brew Coffee / Crème De Cacao	<b>12</b>	<b>BEERMOSA</b> Wheat Beer / Orange Juice	<b>10</b>

## EARLY RISERS

<b>TOWNHOUSE GRANOLA &amp; YOGURT</b> <b>VT</b> Vanilla Bean Greek Yogurt / Coffee Peanut Granola / Fresh Fruit	<b>10</b>
<b>THE G.O.A.T</b> <b>VT</b> Whipped Goat Cheese / Smashed Avocado / Honey / Pumpkin Seeds / Chili Flakes / Toasted Sourdough / *Add Egg \$2	<b>8</b>

<b>"EVERYTHING" LOX BENEDICT</b> Herb Hollandaise / Red Onion / Tomato / Poached Eggs / English Muffin / House Salad	<b>15</b>
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<b>TOWNHOUSE QUICHE</b> Chef's Daily Creation / House Salad	<b>14</b>
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<b>CHEF'S OMELETTE</b> Chef's Daily Creation / House Salad *Egg Whites \$2	<b>MP</b>
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<b>OLD RELIABLE</b> Two Eggs Any Way / Detroit Breakfast Sausage / House Hash Browns / Multigrain Toast	<b>12</b>
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<b>COCOA NIB WAFFLE</b> <b>VT</b> House Almond Butter / Banana Custard / Maple Syrup / *Available Plain Jane With Maple Syrup	<b>13</b>
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## HANGOVERS

<b>THE HOUSE DONUT</b> <b>VT</b> Pink Icing / Sprinkles	<b>4</b>
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<b>CHILAQUILES</b> <b>GF</b> White Corn Tortilla Chips / House Chorizo & Beef Chili / Cotija Cheese / Sour Cream / Red Onion / Radish / Cilantro / Sunny Egg	<b>14</b>
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<b>CHICKEN &amp; WAFFLES</b> Buttermilk Brined Chicken / Buttermilk Waffle / Whipped Butter / Honey Bourbon Michigan Maple Syrup / Hot Sauce *Available Plain Jane With Maple Syrup	<b>14</b>
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<b>CHEF'S FRENCH TOAST</b> Chef's Daily Creation / *Available Plain Jane With Maple Syrup	<b>13</b>
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<b>CORNED BEEF HASH &amp; EGGS</b> <b>GF</b> Hand-Cut Corned Beef / Potatoes / Bourbon Caramelized Onions / Piquillo Peppers / Over Easy Eggs	<b>13</b>
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<b>HUEVOS TOSTADA</b> <b>GF</b> Two Eggs Scrambled / Crispy Corn Tortillas / Smoked Bacon Black Beans / Avocado / Corn / Salsa Verde / Sriracha Sour Cream	<b>13</b>
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<b>BLT N' A</b> Maple Cured Bacon / Baby Romaine / Tomato / Avocado Aioli / Grilled Sourdough / House Salad / *Add Egg \$2	<b>12</b>
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## BURGERS

<b>BUILD YOUR OWN BURGER</b> 7 oz.	<b>10</b>
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<b>PICK A BURGER</b> Beef; 28 Day Dry Aged Veggie; Housemade Black Bean & Brown Rice
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<b>PICK A BUN</b> Brioche Multigrain Topless Naked
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<b>DAIRY (\$1 EACH)</b> Aged White Cheddar American Swiss Smoked Bleu Goat Feta
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<b>GARDEN (.50¢ EACH)</b> Boston Lettuce Arugula Tomatoes Avocado Jalapeño
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<b>FARM</b> Fried Egg \$2 House Bacon \$4
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<b>PANTRY</b> Dijon Mustard Rosemary Garlic Aioli Avocado Purée
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<b>FAVORITES (\$1 EACH)</b> Bourbon Glazed Onions Pickled Chilies McClure's Pickles Preserved Mushrooms
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<b>SIDES</b> Townhouse Fries \$3 Truffle Fries \$5 House Salad \$3
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### AWARD WINNING

<b>TOWNHOUSE BURGER</b> 7 oz. Proprietary Blend Of 28 Day Dry Aged Steak Cuts, Prepared Daily & Hand Pattied To Order On Our Authentic Plugra Butter Brioche Bun, Topped With Bourbon Glazed Onions & Aged White Cheddar, Served With Townhouse Fries	<b>14</b>
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### GUEST FAVORITE

<b>TOWNHOUSE VEGGIE BURGER</b> <b>VT</b> Our Original Recipe Of Perfectly Cooked & Hand Pattied Black Beans, Brown Rice, Mirepoix, Topped With Sriracha Aioli, Bibb Lettuce, Tomato, Avocado Purée On A Fresh Baked Multigrain Bun, Served With Townhouse Fries	<b>14</b>
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## GREENS

\*Add Grilled Na'an To Any Salad \$2

### POWER SALAD **GF, VT**

13

Brown Rice / Red Quinoa / Wild Rice / Chickpeas / Jicama / Pumpkin Seeds / Avocado / Organic Mixed Greens / Honey-Lime Cilantro Vinaigrette

### HOUSE GREEK **GF, VT**

13

Baby Romaine / Pickled Golden Beets / Mixed Olives / Barrel Aged Feta / Tomatoes / Cucumbers / Pickled Red Onions / Greek Vinaigrette

### CHOPPED **GF, VT**

11

Organic Mixed Greens / Goat Cheese / Walnuts / Hard-Boiled Eggs / Green Olives / Cucumber / Townhouse Vinaigrette

### CHICKEN COBB **GF**

15

Baby Romaine / Avocado / Grilled Chicken / Red Onion / Pineapple / Radish / Bacon / Shiso Ranch

### BUILD YOUR OWN

11

Organic Mixed Greens Included --- Select 7 Items

#### VEGGIES

Tomatoes  
Carrots  
Mixed Olives  
Cucumbers  
Radish  
Avocado  
Scallion  
Celery

#### PANTRY

Cranberries  
Cherries  
Apricots  
Pistachios  
Pepitas  
Pine Nuts  
Almonds

#### DAIRY

White Cheddar  
Parmesan  
Bleu  
Feta  
Goat

#### VINAIGRETTES

Townhouse  
Balsamic  
Honey-Lime Cilantro  
Greek

#### DRESSINGS

Ranch  
Smoked Bleu Cheese  
Shiso Ranch

#### FRUIT

Apples  
Strawberries  
Blueberries

#### FARM

Bacon  
Egg

### CHICKEN

6

### SALMON

13

### SHRIMP

9

### TOFU

5

## HOUSE SIDES

### SIDE SALAD **GF, V**

5

### MULTIGRAIN TOAST & JAM **VT**

4

### APPLEWOOD SMOKED BACON **GF**

6

### SEASONAL FRUIT **GF, V**

7

### TOWNHOUSE FRIES **GF, VT**

6

### DETROIT BREAKFAST SAUSAGE **GF**

6

### FRIED EGG **GF, VT**

2

### TOWNHOUSE TRUFFLE FRIES **GF, VT**

9

### HOUSE HASH BROWNS **VT**

6

Rosemary Garlic Aioli Dipping Sauce

## DESSERT

### WARM APPLE COBBLER **VT**

10

Ray's Vanilla Bean Ice Cream / Luxardo Cherry

### MINI FLOURLESS CHOCOLATE BROWNIE SKILLET **GF, VT**

9

Warm Brownie / Ray's Vanilla Bean Ice Cream / Fresh Strawberries

### CHEESECAKE

8

Chef's Weekly Twist On The American Classic

### DAILY ICE CREAM

6

Ray's Ice Cream / Seasonal Flavor

### CAKE, CAKE, CAKE! **VT**

12

Vanilla Cake / Vanilla Buttercream Frosting / Confetti Crumble

\*COMPLIMENTARY FOR "REWARDS MEMBERS" DURING THEIR BIRTHDAY WEEK

\*INQUIRE ABOUT 1/2 OFF CHAMPAGNE ON YOUR BIRTHDAY\*

**GF - GLUTEN FREE    V - VEGAN    VT - VEGETARIAN**



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\*Gluten-free, Vegan & Vegetarian options available, please ask your server!

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.